

BE MY

VALENTINE

ERIDAY 14TH FERRILARY 2025

TIMELESS ROMANCE: SAVOUR THE LOVE IN SIX EXQUISITE COURSES.

\$160pp

MENU

GLASS OF CHAMPAGNE ON ARRIVAL

NV Moët & Chandon 'Impérial' Rosé

HOUSE FOCCACIA

Green Olive Butter (V)

COFFIN BAY OYSTERS

Citrus Granita, Jalapeno (DF, GF)

ABROLHOS ISLAND SCALLOPS

Butter, Lime, Green Mango (GF)

MILAWA DUCK

Porcini, Blood Blum, Orange Jus (GF)

RANGERS VALLEY MB2 SIRLOIN

Nam Jim Jaew, Smashed Cucumber, Crispy Kipflers (DF)

BLACK FOREST COUPE

Crème Chantilly, Choc Biscuit, Ganache, Cherry Juice, Compote, Kirsch (V)

*Contains Alcohol



V – VEGETARIAN | VG – VEGAN | DFO – DAIRY FREE OPTIONAL | DF – DAIRY FREE | GF – GLUTEN FREE GFO – GLUTEN FREE OPTION

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify our team members upon arrival. While we do our best to accommodate allergies or food sensitivities, we cannot guarantee that trace amounts won't be present.

Please note a surcharge of 1.95% applies to all credit card transactions. A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.